



## 2011 AFFINITY CABERNET SAUVIGNON

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**ABOUT THIS WINE** This Bordeaux-inspired wine is a blend of the Left Bank Five (Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec) with Cabernet Sauvignon taking the lead. The Cabernet from this hillside property is unusually racy, and mineral laden, even for a boulder strewn, Napa Valley vineyard. The Bordeaux varieties add depth, dimension and layers each vintage; Petit Verdot for color, Malbec for weight, Cabernet Franc for structure and Merlot for luxurious mouthfeel. The fruit is hand picked and hand sorted, then kept in separate lots during fermentation and barrel aging.

**VINEYARD** The core of our Affinity Cabernet Sauvignon is sourced from our estate vineyard in the foothills of Mount George on the southern end of Napa Valley's Vaca mountain range. The yields almost always fail to reach three tons per acre (that's very low for you non-farmers!) and the soils are unusually rocky and sparse. The vines are in their third decade of existence, and that makes for great concentration and a sense of origin in the resulting wine. Affinity Cabernet displays a charm in its youth each vintage due to the harmony brought forth in blending, but the structure offered by the volcanic soils means that this wine will reward patience in the cellar. .

**VINTAGE** 2011 was cold and wet in the spring, cool in the summer, and cold and wet at harvest. With long hang times, a short crop, and well drained soils, the 2011 vintage wines are an expression of growing site more so than in riper years. The mountain and hillside vineyards of Napa Valley produced wines which are deep, inviting and terroir-infused in an unusual vintage.

**SEEK OUT** ... if you love wines with power and finesse whether Piedmont, Bordeaux or Napa Valley.

**AVOID** ... if you often find that Australian Shiraz just isn't ripe enough.

Blend: 76% Cabernet Sauvignon, 10% Merlot,  
10% Petit Verdot, 3% Cabernet Franc, 1% Malbec  
Harvest dates: Oct 2 - Nov 3, 2011  
Average sugar: 24.8° Brix  
TA: 6.0g/L | pH: 3.75

Alcohol: 14.4%  
Barrel Aging: 18 months in Chateau-style French oak;  
65% new & 35% 2nd year. Unfiltered and unfinned.  
Bottling Date: April 24, 2013  
Price: CA SRP \$55.00

